

De Wetshof Estate Nature in Concert Pinot Noir 2017

Beautiful rich complexities of fresh, full-ripe crispy berries and cherries are complemented by pronounced velvety-nutty flavours on the mid-palate leading to smooth tannins on the finish. Maturation in the finest French oak assists in unleashing the typical Pinot Noir fruit flavours whilst maintaining all the characteristics of an elegant wine.

Slightly chilled, this Pinot Noir is delicious with lobster, crayfish and rich seafood dishes including fish soups. It is also the perfect accompaniment to grilled meat dishes such as beef steak, cheese soufflés and dishes containing truffles or truffle oil. Pinot Noir's characteristic of being "an iron fist in a velvet glove" allows it to partner robust foods.

variety : Pinot Noir | 100% Pinot Noir

winery : De Wetshof Estate

winemaker : Danie de Wet

wine of origin : Robertson

analysis : alc : 13.74 % vol rs : 2.6 g/l pH : 3.63 ta : 5.5 g/l so2 : 48 mg/l fso2 : 85 mg/l

type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**

pack : Bottle **size :** 750ml **closure :** Cork

ageing : 6 - 15 years

An introduction to De Wetshof Estate

De Wetshof is a third generation wine estate in South Africa's Robertson Valley, where wine has been made for over 150 years. Here Danie de Wet, proprietor and cellar master, is assisted by sons and co-owners Johann (viticulture and marketing) and Peter (winemaker). De Wetshof Estate is a pioneer of noble white wines in South Africa and has also introduced superior red cultivars to the Robertson Wine Valley.

On De Wetshof a firm belief prevails, namely that one cannot know where you are going unless you know where you have come from. This is why the history of De Wetshof's vineyards plays a profound role in determining present and future wine quality. Since the early 1970's meticulous records have been kept on each vineyard as to the plants' reaction to soil-types, irrigation and the vagaries of climate, as well as their development and progress over the years. Each vineyard is thus vinified separately during the wine-making process, the wine-makers having a clear understanding of what the fruit of each vineyard's labour is going to deliver during a specific year.

This commitment to discovering and determining the various terrains on De Wetshof, as well as an absolute focus on site-specific vineyard management and wine-making, has been an integral part of the De Wetshof ethos from the outset and remains a vital and non-negotiable aspect of all the Estate's wines.

in the vineyard : Origin

Wine of Origin Robertson, De Wetshof Estate, South Africa.

Climate

The Robertson Valley is characterised by cold winters and sunny summers, with an average annual rainfall of 350 - 400mm. In summer a fresh southerly breeze from the Cape L'Agulhas coast has a cooling effect on the vineyards, allowing the grapes to ripen evenly and in perfect balance. Nights are chilly and during summer months a mist often shrouds the vineyards until late morning. The dry climate and the bracing breeze keep pests to a minimum, resulting in sparse spraying programmes.

Irrigation

Computerised irrigation systems linked to weather station data and the monitoring of



soil moisture-content ensures the vines are given the correct amount of water needed to produce grapes of optimum ripeness and developed flavours.

Soils

Rocky, slate soils in vineyards located on steep south-facing slopes. The high (80%) slate stone component gives the soil a cool surface, with very low water-retention capacity providing the ideal challenging environment for bringing out the best in the elegantly robust yet finicky variety of Pinot Noir.

Vineyards information

Age of the vines 12 years

Vines per hectare 4000

Rootstock 101-14

Planting row 2,4m x 1m

Soil pH 6 - 6,4

Trellising style 6 Wire fence system cordon with spur pruning.

Yield 2,5 - 4 tons per hectare Barrel maturation 12 - 15 months

about the harvest: The grapes are picked in the coolness of morning to capture the beautiful rich complexities of fresh ripe crispy berries, with strong velvety-nutty flavours in the after taste.

in the cellar : After de-stemming, the grapes are cooled down and moved to stainless steel tanks for a few days' cold-soaking on the skins before fermentation starts. The wine ferments on the skins until dry, and after racking and pressing the young wines are moved into French oak barrels specially selected by Monsieur Christian Radoux. The wood is selected to enhance the Pinot Noir's fresh fruity aromas and flavours through the process of malolactic fermentation.

After malolactic fermentation the wines are moved from the lees into fresh barrels for further barrel-maturation of 12 - 15 months where-after the wines are prepared for bottling.

Barrel maturation 12 - 15 months

De Wetshof Estate

Robertson

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